

CAPITOL WEDDING PACKAGE



THE ROOSEVELT - \$100 per person

(THE ROOSEVELT includes a selection of three canapés, one appetizer, one entrée, one dessert and two late night snacks)

Canapés

Choose from our canapés menu

Appetizers

Caprese Salad

With fresh mozzarella, baby arugula, vine ripe tomatoes, Niçoise olives and basil with a balsamic vinaigrette

Baby Field Greens

With soft herbs and a shallot vinaigrette

Broccoli Soup

With miniature goat cheese ravioli

Butternut Squash Bisque

With amaretto cream and spiced pecans

Entrée

Grilled Atlantic Salmon

With vine-ripened tomato zucchini gratin, fingerling potatoes and horseradish nage butter

Mustard-Roasted Chicken Breast

With lemon-glazed carrots, braised mustard greens and parmigiano-potato gratin

Grilled Pork Loin Chop

With spiced Fuji apple and cabbage package, roasted mini red potatoes, caramelized fennel and cider-grain mustard sauce

Dessert

Choose from our Dessert Menu

Late Night Snack

Choose from our Late Night Snacks Menu

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CASTLEFIELD - \$110 per person

(CASTLEFIELD includes a selection of five canapés, one appetizer, one entrée, one dessert and three late night snacks)

Canapés

Choose from our canapés menu

Appetizers

Boston Lettuce and Frisse Salad

With candid pistachio, goat cheese, red currants, and Niagara ice wine vinaigrette

Compressed Salad

Of baby arugula, Manchego cheese, red delicious apples, dates and walnut in pistachio vinaigrette

Belgian Endive and Watercress Salad

With caramelized walnuts, Asian pear, Roquefort and sherry vinaigrette

Cauliflower Bisque

With coral oil

Asparagus Basil Veloute Soup

Summer Pea Soup

With crème fraîche and truffle essence

Entrée

Herb Roasted Halibut

Confit of cherry tomatoes, haricot verts and balsamic gastrique with roasted fingerling potatoes

Red Wine-Braised Short Ribs

With horseradish mashed potatoes, wilted Swiss chard and chive oil

Grilled New York Strip Loin

With apple wood-smoked bacon, caramelized onion mashed potatoes and grilled asparagus spears

Duck Breast

With apple bacon relish on celery root and potato purée

Dessert

Choose from our Dessert Menu

Late Night Snack

Choose from our Late Night Snacks Menu

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THE CAPITOL - \$125 per person

(THE CAPITOL includes a selection of seven canapés, appetizer duo, two entrees - choice, one dessert and three late night snacks)

Canapés

Choose from our canapés menu

Soup & Salad Duo Appetizer

Cauliflower Bisque

With diver scallops and coral oil

Roasted Forest Mushroom

With black truffle gastrique

Butternut Squash Bisque

With amaretto cream and spiced pecans

Baby Field Greens

With soft herbs and shallot vinaigrette

Heirloom Tomato and Fresh Mozzarella Tower

With watermelon reduction, basil oil and micro greens

Asian Chopped Salad

Of napa cabbage and mizuna with Asian pear, crispy wonton and season soy vinaigrette

“Guest Choice” of one of 2 Entrées at the Event

Sea Bass

Roasted with olives and basil on potatoes crushed with garlic with warm tomato vinaigrette

Oven-Roasted Double Rib Lamb Chop

Cassoulet of summer beans and rosemary lamb reduction with roasted fingerling potatoes

Veal Chop

With roasted fingerling potatoes, Swiss chard and Barolo wine reduction

Seared Filet Mignon

With red wine-braised cipollini onions and truffle mashed potatoes

Angus Filet

With white cheddar potato gratin and grilled asparagus bundle with port wine

Pommery Cornish Hen

With roasted rapini, thyme jus and mashed potatoes

For a “Guest Choice” from one of 3 Entrées Add \$10

Dessert

Choose from our Dessert Menu

Late Night Snack

Choose from our Late Night Snacks Menu

Silver Bar Package - \$38 per person

Unlimited 7 hours

In-House Red & White Wine, **Silver Bar Rail** (Bacardi White Rum, Wisers’ Rye, Dewars’ Scotch, Russian Prince Vodka, Bombay Sapphire Gin, Jack Daniels and Triple Sec) Red & White Vermouth; **Beer** (Corona, Coors Light & Heineken), Martinis, a selection of Liquers, Signature Cocktail, Fine Coffee, Espresso & Tea, unlimited Soft Drinks, Juice and Bottled Water

Platinum Bar Package - \$52 per person

Unlimited 7 hours

In-House Red & White Wine, **Platinum Bar Rail** (Bacardi Superior White Rum, Bacardi Black Rum, Bacardi Amber Rum, Crown Royal Rye, Dewars’ Scotch, Johnny Walker Black Scotch, Glenlivet & Glenfiddich Single Malt Scotches, Jack Daniels, Olmeca Tequila, Grey Goose Vodka and Bombay Sapphire Gin Red & White Vermouth, **Beer** (Corona, Coors Light and Heineken), Martinis, a selection of Liquers, Signature Cocktail and Campari, Remy Martim VS Cognac, Saint Rémy Brandy, Spumante for toasting Fine Coffee, Espresso & Tea, unlimited Soft Drinks, Juice and Bottled Water

Room Rentals

(All room rental rates are subject to HST and gratuities)

Monday to Thursday	\$ 1500
Friday/Sunday	\$ 2500
Saturday	\$ 4500

Additional Fees

Security Fee	\$ 225
Cake Cutting Fee	\$ 250
Ceremony Booking Fee	\$ 500
Sound and Lighting Fee	\$ 750